Miele

Operating and installation instructions

Ovens
H 4112 B, H 4212 B

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 07 210 720

Downloaded from www.Manualslib.com manuals search engine

Contents

Warning and Safety instructions 5
Caring for the environment 10
Guide to the appliance 11
H 4112 B, H 4212 B 11
Features 12
Oven controls 12
Cooling fan 12
PerfectClean treated surfaces 12
Catalytic enamelled surfaces 12
Retractable controls 12
Energy efficiency rating according to EN 50304 12
Accessories 13
Universal tray and rack 13
Anti-splash tray 13
Handle 13
Controls 14
Function selector 14
Temperature selector 14
Temperature indicator light 14
Oven functions 15
Clock/Timer 16
Controls 16
Operation 16
To set the time of day for the first time 17
Changing the time of day 17
To change the sound of the buzzer 17
Using the minute minder 18
To set the minute minder 18
To check and change an entered minute minder time 18
To cancel the time set for the minute minder 18
Before using for the first time 19
Operation 20
Using the oven 20
Pre-heating 20
Programming cooking durations (automatic switch-off) 21
To check and change an entered duration 21
To delete a cooking duration 21

Downloaded from www.Manualslib.com manuals search engine

Contents

Baking tips 22
Temperature, baking duration 22
Bakeware 22
Baking parchment 22
Universal tray 23
Retangular tins 23
Shelf levels 23
Frozen food 23
Baking chart 24
Fan plus 24
Conventional heat [1)] 25
Intensive bake 26
Roasting tips 27
Useful tips 28
Browning 28
Standing time 28
Roasting poultry 28
Frozen meat 28
Roasting chart 29
Grilling tips 30
Preparing food for grilling 31
Grilling on the rack 31
Useful tips 31
Grill chart 32
Defrosting 33
Cooking 34
Cooking ready meals 34
Gentle bake 34
Cleaning and care 35
Appliance front 35
Accessories 36
Universal tray 36
Rack, runners 36
Oven interior 36
Seal and inside of the oven door 36
PerfectClean 37
Catalytic enamel surfaces 39

Downloaded from www.Manualslib.com manuals search engine

Contents

To remove the oven door 40
To dismantle the oven door 41
To refit the door 44
To remove the runners 45
To remove the catalytic enamelled back panel, side panels and roof liner 45
Back panel 45
Roof liner 46
Side panels 46
Problem solving guide 47
After sales service 49
Optional accessories 50
Electrical connection 52
Installing the oven 53

Downloaded from www.Manualslib.com manuals search engine

This appliance conforms to current safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

▶ The appliance is intended for domestic use to cook food, and in particular to bake, roast, grill, cook, defrost and dry fruit. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

▶ This oven is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety.

Safety with children

▶ Children should be supervised to ensure that they do not play with the appliance.

▶ Older children may only use the oven when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ Great care should be taken to ensure that children do not touch the appliance when it is being used. Children's skin is far more sensitive to high temperatures than that of adults. External parts of the oven such as the door glass, control panel and the vent become quite hot.

Downloaded from www.Manualslib.com manuals search engine

Technical safety

▶ Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in accordance with current national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

▶ Before installation, check the appliance for visible signs of damage. Under no circumstances should you use a damaged appliance. A damaged appliance could be dangerous.

▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

▶ Before connecting the oven to the mains supply, make sure the rating on the data plate corresponds to the voltage and frequency of the on-site supply. Consult a competent person if in doubt.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ For safety reasons, this appliance may only be used when it has been built in.

▶ Never open the housing of the appliance.
Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.

Downloaded from www.Manualslib.com manuals search engine

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:

– the mains fuse is disconnected,
– the screw-out fuse is removed (in countries where this is applicable),
– it is switched off at the isolator.

Ensure that current is not supplied to the appliance until after maintenance or repair work has been carried out.

▶ Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

▶ If the supply cord is damaged, it must be replaced by a Miele approved service technician to avoid a hazard.

▶ This appliance may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment of the installation has been carried out by a suitably qualified engineer.

▶ In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

Caution. Danger of burning.
High temperatures are produced by the oven.

▶ Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven. Be very careful that you do not burn yourself on the top heating / grill element.

▶ Never leave the appliance unattended when cooking with oil or fats, as these are a fire hazard if allowed to overheat.

▶ Do not exceed the recommended grilling times when using the "Grill" / "Fan grill" functions.
Grilling for too long can cause food to dry out and even in some circumstances to self-ignite. Fire hazard.

▶ Do not use the "Grill" / "Fan grill" to finish baking par-cooked rolls or bread or to dry flowers or herbs. Fire hazard!
Use "Fan plus" or "Conventional" instead.

▶ If using alcohol in your recipes, high temperatures can cause the alcohol to vaporise and even to ignite on the hot heating elements.
Alcohol should be burnt off before the dish is placed in the oven to avoid this danger.

Downloaded from www.Manualslib.com manuals search engine

▶ Cover any food which is left in the oven to be kept hot. Any moisture in the food could lead to corrosion damage in the oven. This also prevents the food from drying out.

▶ If you wish to complete a cooking process using the residual heat in the oven, leave the function selector at the position set and turn the temperature selector to the lowest setting. Do not switch the appliance off until the food has been removed. Increased moisture in the oven could cause condensation to form, which could lead to corrosion in the oven compartment and damage to the control panel, worktop and surrounding kitchen furniture.

▶ Never line the floor of the oven with aluminium foil when using "Conventional" / "Intensive bake" / "Gentle bake" / "Rapid heat-up".
This would cause concentrations of heat which could cause damage to the floor of the oven.
For this reason do not place a dish, tin, or baking tray directly on the oven floor. If using a tray made by different manufacturer, make sure that there is a gap of at least 6 cm between the bottom of the pan and the floor of the oven.

▶ Never add water to food on a hot baking tray or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.

▶ Always ensure that food is suitably cooked or reheated.
Some foods may contain micro-organisms which are only destroyed by thorough cooking at temperatures over 70 °C for a minimum of 10 minutes. Therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through. If in doubt select a longer cooking or reheating time.
It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring and/or turning the food during cooking.

▶ If using plastic containers for cooking, they must be declared by the manufacturer as being suitable for use in an oven. Other types of plastic containers melt at high temperatures, and could damage the oven.

▶ Do not heat up unopened tins or jars of food in the oven. Pressure can build up and they may explode, resulting in injury or damage.

▶ Do not push pots and pans around on the oven floor, as this could damage the surface.

Downloaded from www.Manualslib.com manuals search engine

▶ Do not lean or sit on an open oven door, or place heavy items on it. Make sure that nothing gets trapped between the door and the oven compartment. This could damage the oven.
The oven door can support a maximum load of 15 kg.

▶ Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects left near the oven could catch fire.

Accessories

▶ Only use genuine Miele spare parts and accessories with this appliance. If spare parts or accessories from other manufacturers are used, this will invalidate the guarantee, and Miele cannot accept liability.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Downloaded from www.Manualslib.com manuals search engine

Caring for the environment

Disposal of the packing material

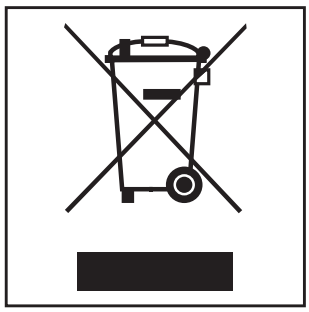
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.

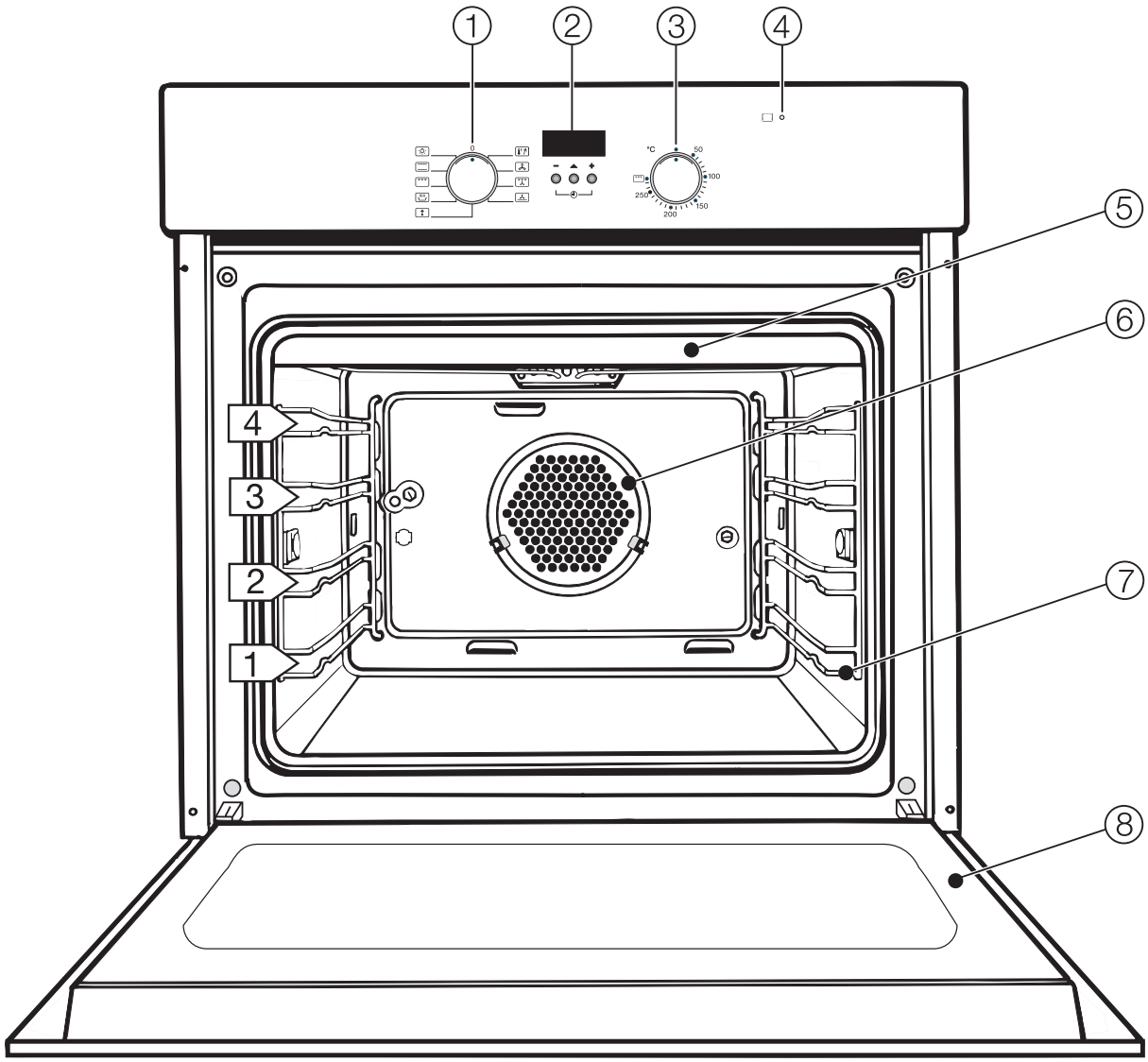


Please dispose of it at your local community waste collection / recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply be a competent person.

Downloaded from www.Manualslib.com manuals search engine

H 4112 B, H 4212 B



① Function selector
② Clock/timer with ⊖, ▲ and ⊕ buttons
③ Temperature selector
④ Temperature indicator light
⑤ Top heat / grill element
⑥ Catalytic enamelled back panel with air inlet for the fan
⑦ Side runners with four shelf levels
⑧ Door

Downloaded from www.Manualslib.com manuals search engine

Features

Oven controls

The oven controls are used for selecting the various cooking programmes for baking, roasting and grilling.

Appliances with a clock-timer also feature the following:

– a time of day display,

– a minute minder,

– an automatic switch-off procedure for cooking processes.

Cooling fan

A cooling fan will come on automatically when a cooking programme is started. The cooling fan mixes hot air from the oven cavity with cool room air before venting it out into the kitchen through vents located between the appliance door and the control panel.

The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or on the oven housing unit.
When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

PerfectClean treated surfaces

The following surfaces are all treated with PerfectClean enamelling:

– the oven compartment and

– the universal tray

PerfectClean enamelled surfaces have very good anti-stick properties and are much easier to keep clean than conventional enamel, if cleaned regularly.

See "Cleaning and care" for more information.

Catalytic enamelled surfaces

The back panel, roof liner and side liners (if fitted) are coated with dark grey catalytic enamel. Soiling from oil and fat is burnt off these surfaces when very high temperatures are used in the oven.

See "Cleaning and care" for more information.

Retractable controls

The controls are retractable at the 0 position. To release or retract a control simply press and release it.

The control must be at the zero or the 12 o'clock position in order to release or retract it. If it is not you will damage it!

Energy efficiency rating according to EN 50304

These appliances are rated energy efficiency class **A** in accordance with EN 50304. Tests were carried out using Fan plus.

Downloaded from www.Manualslib.com manuals search engine

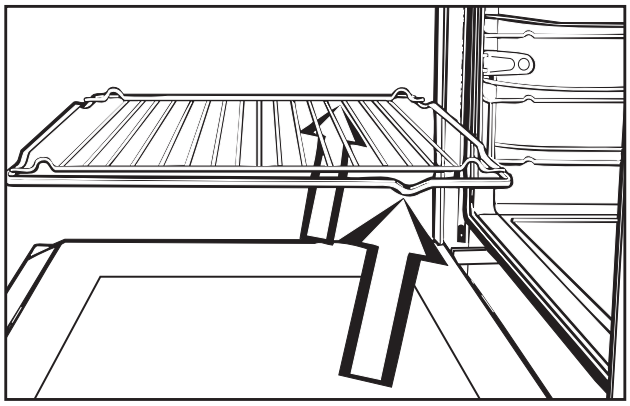
Accessories

The following accessories are supplied with this oven.

These and other accessories are also available to order from the Miele Customer Contact Centre, via the internet on www.miele-shop.com or your Miele Dealer. See "Extra accessories" further on in this booklet for more details.

Universal tray and rack

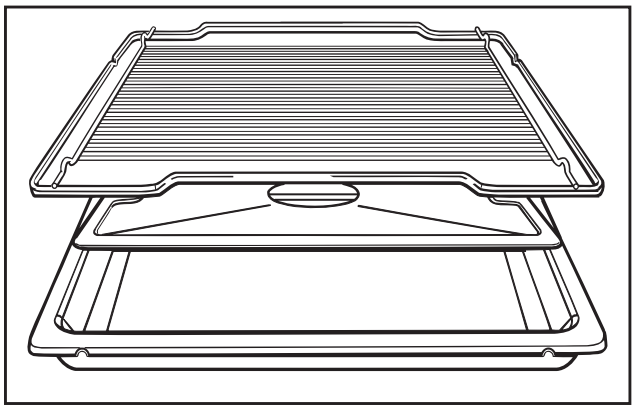
The universal tray and rack have non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out.



When pushing the tray and rack back in, always ensure that the safety notches are at the rear of the oven (see illustration).

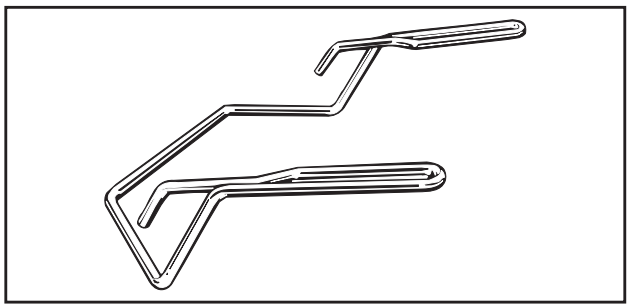
The universal tray and rack can then only be taken out of the oven by raising them upwards and then pulling them out.

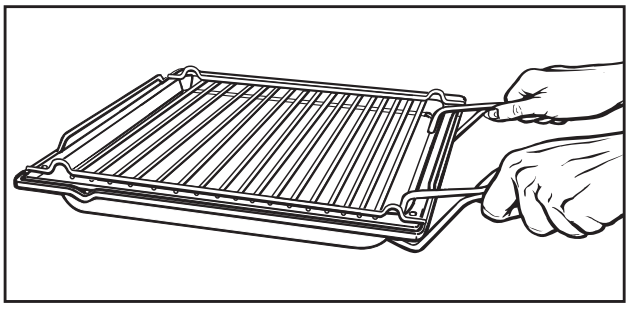
Anti-splash tray



The anti-splash tray should be placed in the universal tray when grilling or roasting.
The juices from the food being cooked collect under the anti-splash tray. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

Handle

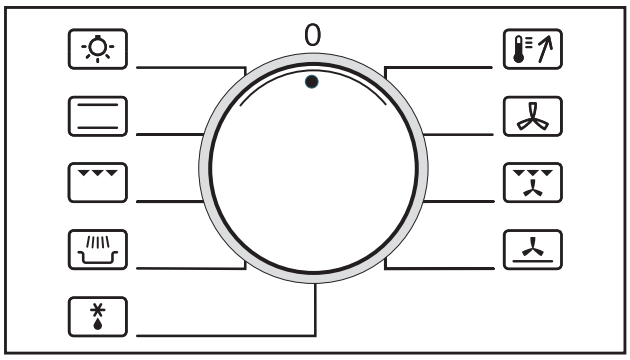




The handle makes it easier to take the tray and rack out of the oven, or to put them into it. The two prongs at the top go inside the tray or over the top of the rack and the U-shaped supports underneath.

Downloaded from www.Manualslib.com manuals search engine

Function selector

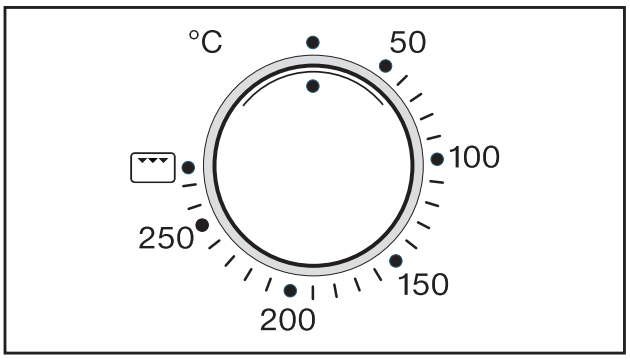


The function selector is used for selecting your cooking function.
It can be turned clockwise or anti-clockwise.

- Conventional
- Grill
- Gentle bake
- Defrost
- Rapid heat-up
- Fan plus
- Fan grill
- Intensive bake

Light
For switching on the oven light independently. This can be useful when cleaning the oven.

Temperature selector



The temperature can be freely selected within the given range.

The temperature selector must only be turned in a clockwise direction as far as it will go, and then back again. Do not force it right round in a clockwise direction, as this would damage the selector.

Temperature indicator light

The oven starts heating up as soon as a temperature is selected. The **temperature indicator light** will come on.

When the pre-selected temperature is reached, the heating element switches itself off and the temperature indicator light goes out. If the temperature falls below that selected, the heating element switches on again automatically.

Downloaded from www.Manualslib.com manuals search engine

Oven functions

Your oven has a range of oven functions for preparing a wide variety of recipes.

Oven function	Notes
Fan plus	– For baking and roasting. – You can bake and roast on different levels at the same time. – Lower temperatures can be used than with "Conventional" as the Fan plus system distributes the heated air around the food.
Intensive bake	– For cooking dishes which require a moist topping and a crisp base such as pizza and quiche lorraine. – Intensive bake is not suitable for baking biscuits or for roasting as the juices will become too dark.
Conventional	– For baking traditional recipes, e.g. fruit cake, casseroles. – Also ideal for soufflés. – If using an older recipe or cookbook, set the oven temperature for Conventional, 10°C lower than that recommended. The cooking duration does not need to be changed.
Gentle bake	– Suitable for bakes and gratins where a cripsy finish is required.
Grill	– For grilling thin cuts and for browning food.
Fan grill	– For grilling larger items, e.g. rolled meat, poultry. – The hot air from the grill is distributed over the food by the fan. This enables a lower temperature to be selected than when using "Grill".
Defrost	– For the gentle defrosting of frozen food.
Rapid heat-up	– For pre-heating the oven compartment. The oven function required must then be selected.

Downloaded from www.Manualslib.com manuals search engine

Clock/Timer

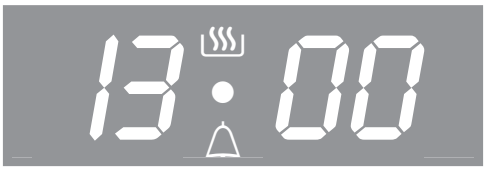
The clock/timer (depending on model) can:

– display the time of day.

– be used as a minute minder.

– be used to switch the oven off automatically at the end of a cooking process.

Controls



The clock/timer is operated using the ⏶, ⊕ and ⊖ **buttons** together with the **display**.

Button	Function
⏶	– To select the "Minute minder 🔔" function – To select the "Cooking duration ♨" function – To save an entry
⊕ and ⊖	– To select the "Time of day ●" function
⊕	– To increase the time
⊖	– To reduce the time – To change the sound of the buzzer

Operation

When you select a function its symbol will flash in the display, e.g. "🔔", "♨" or "●".

You can only enter a time/duration while the symbol is flashing (7 seconds approx.). If you fail to make an entry during these 7 seconds you will have to call up the symbol in the display again.

Each press of the ⊕ or ⊖ button alters the time in one minute increments. Holding one of these buttons in will speed up the process.

The time you set is automatically saved to memory after about 7 seconds and the symbol will stop flashing and light up constantly.

Pressing the ⏶ button is another way of saving your setting.

Downloaded from www.Manualslib.com manuals search engine

To set the time of day for the first time

On **models with a clock/timer** you have to set the time of day before the oven can be used.

After connecting the appliance to the mains electricity supply "0•00" will start flashing in the display.

- Press the ⊕ and ⊖ buttons at the same time.
- Whilst the "●" dot is flashing in the display, use the ⊕ or ⊖ buttons to enter the time.
  The clock has a 24 hour display.

The time you set is automatically saved to memory after about 7 seconds and the "● dot will stop flashing.

The time then counts down in minutes

Changing the time of day

- Press the ⊕ and ⊖ buttons at the same time.
- Whilst the "●" dot is flashing in the display, use the ⊕ or ⊖ buttons to enter the time.
  The clock has a 24 hour display.

The time then counts down in minutes

If there has been a power cut the time of day has to be re-entered.

To change the sound of the buzzer

There is a choice of 3 different tones.

- Press the ⊖ button until the audible tone is heard.

Each press of button ⊖ calls up a different tone.

The last tone selected will automatically be saved to memory after about 7 seconds.

If there is a power cut, the audible tone will automatically revert to the factory default setting and will need to be reset.

Downloaded from www.Manualslib.com manuals search engine

Using the minute minder

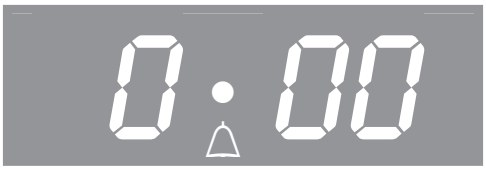
The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs.

You can set the minute minder at the same time as another timed programme, e.g. as a reminder to baste your roast or add seasoning etc.

A minute minder time can be entered between 1 minute and 23 hours 59 minutes.

To set the minute minder

- Press the ⏶ button repeatedly until the 🔔 symbol starts to flash in the display.



0•00 will appear in the display.

- Enter the time required for the minute minder whilst the bell symbol 🔔 is flashing.

Once the time entered has been accepted the display will revert to showing the time of day. The 🔔 symbol continues to be visible as a reminder that the minute minder is working.

At the end of the time set for the minute minder

– the bell symbol 🔔 will start flashing,

– the buzzer will sound for approx. 7 minutes.

- Press the ⏶ button.

The buzzer will stop and the symbols in the display will go out.

To check and change an entered minute minder time

- Press the ⏶ button repeatedly until the 🔔 symbol starts to flash in the display.

The time remaining will appear in the display. The time entered counts down in minutes until the last minute, which counts down in seconds.

- The minute minder time set can be changed as long as the bell symbol 🔔 is flashing.

To cancel the time set for the minute minder

- Press the ⏶ button repeatedly until the 🔔 symbol starts to flash in the display.
- Whilst 🔔 is flashing in the display use the ⊖ button to set the minute minder time to *0•00* or press the ⊕ and ⊖ buttons at the same time.

The minute minder time is now deleted and the time of day reappears in the display.

Downloaded from www.Manualslib.com manuals search engine

If the controls are pushed in when the oven is delivered, they will have to be released before the oven can be used.

On ovens with a clock/tmer you also have to set the time of day before the oven can be used.

Before use, please remove
– any stickers from the floor of the oven, accessories.
– any cork spacers at the sides above the oven cavity.
– any protective foil from the oven front.

See "Cleaning and care" for more information.

Before using the oven for the first time

– take **all accessories** out of the oven and wash them.
– then **heat the oven up once with nothing in it**. New ovens can give off a slight smell on first use. Doing this will dissipate the smells before you use it to cook food.

■ Before heating it up it is a good idea to wipe the oven out with a damp cloth first. This way any dust or bits of packaging that may have accumulated in the oven cavity during storage and unpacking will be removed.

■ Press and release the function selector and the temperature selector.

■ Select "Fan plus ".

■ Select the highest temperature.

■ Heat the empty oven for at least an hour.

Please ensure the room is well ventilated during this operation. Close doors to other rooms to prevent the smell spreading throughout the house.

■ Wait until the oven has cooled down.

■ Then wipe out the oven cavity with a solution of hot water and a mild detergent and then dry it thoroughly with a clean cloth.

Leave the oven door open until the oven interior is completely dry.

On models **with a clock/timer**, you can set this procedure to finish automatically. See "Programming cooking durations".

Downloaded from www.Manualslib.com manuals search engine

Using the oven

- Place the food in the oven.
- Use the function selector to set the function.

The oven interior light comes on.

- Set the temperature with the temperature selector.

The oven heating and cooling fan will switch on.

- Take the food out of the oven when it is ready.
  Turn the function selector and the temperature selector back to the "0" position.

The cooling fan will continue to run for a while after the oven has been switched off to dispel any moisture from the oven and prevent it settling on the control panel or surrounding furniture.

When the temperature in the oven has fallen sufficiently the cooling fan will switch off automatically.

Pre-heating

Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase.

It is only necessary to pre-heat the oven in a few instances:

	– Pre-heating may be necessary for foods which cook in less than 20 minutes and for foods such as puff pastries and yeast mixtures where instant heat is required to make them rise quickly. – for roasting beef/fillet.
	– It is usually necessary to pre-heat the oven with Conventional heat.

Do not use Rapid heat-up to pre-heat the oven when baking pizzas or biscuits and small cakes. They will brown too quickly.

To pre-heat the oven:

- Select Rapid heat-up .
- Set a temperature.

The oven will start to heat up.

- When the temperature indicator light goes out for the first time, set the oven function you require for continued cooking or baking, and place the food in the oven.

Downloaded from www.Manualslib.com manuals search engine

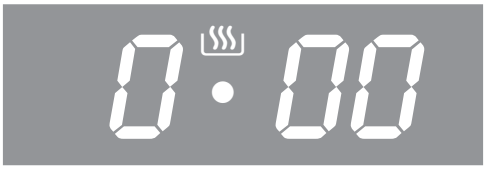
Programming cooking durations (automatic switch-off)

You can enter a cooking duration and programme the oven to switch itself off automatically.

- Place the food in the oven.
- Select the required function and set the temperature.

You can enter a cooking duration of up to a maximum of 10 hours.

- Press the ⏶ button repeatedly until the 🔔 symbol starts to flash in the display.



0•00 will appear in the display.

- Enter the cooking duration with the ⊕ and ⊖ buttons whilst the ♨ symbol is flashing.

Once the duration entered has been accepted the display will revert to showing the time of day. The ♨ symbol continues to be visible as a reminder that a cooking duration has been entered.

At the end of the cooking duration

– the oven heating switches off automatically.

– the cooling fan will continue to run for a while.

– the buzzer will sound for approx. 7 minutes.

– the ♨ will start flashing.

- Press the ⏶ button.

The buzzer will stop sounding and the symbol will stop flashing.

> Important: please note that pressing the ⏶ button will cause the oven heating to come on again. Switch the oven off if you no longer need it.

To check and change an entered duration

- Press the ⏶ button repeatedly until the 🔔 symbol starts to flash in the display.

The cooking duration remaining shows in the display.

- The cooking duration set can be changed as long as the symbol ♨ is flashing in the display.

To delete a cooking duration

- Press the ⏶ button repeatedly until the 🔔 symbol starts to flash in the display.
- Whilst ♨ is flashing in the display use the ⊖ button to set the duration to *0•00* or press the ⊕ and ⊖ buttons at the same time.

> The oven will start to heat up as soon as a programme is deleted. Switch the oven off if you no longer need it.

Downloaded from www.Manualslib.com manuals search engine

Baking tips

Please refer to the baking chart for recommended temperature ranges, shelf levels and durations.

Handling and preparing food correctly is essential for maintaining good health.

Only bake cakes, pizza, chips etc until they are golden brown. Do not overcook them.

Temperature, baking duration

To achieve even results without over-browning the food

– always select the **lowest temperature** given in the chart.
Do not set a temperature higher than that recommended. Do not set a temperature higher than that recommended. Increasing the temperature may reduce the cooking time, but will lead to uneven browning, and unsatisfactory cooking results.

– Check if the food is cooked at the end of the **shortest time quoted**.
To check if a cake is ready, insert a wooden skewer into the centre.
It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

Bakeware

	Material
	Most types of heat-resistant tins or dishes are suitable.
	Use baking tins made from dark metal or enamel or from aluminium with a matt finish. Heat resistant glass and ceramic dishes can also be used. Bright, shiny metal tins result in uneven or poor browning and in some cases cakes might not cook properly.

Baking parchment

Because of its PerfectClean anti-stick surface the **universal tray** does not need to be greased or lined with baking parchment for baking.
Baked goods are easily removed when done.

Baking parchment is only necessary when baking:

– Anything with a **high salt content** (e. g. pretzels, bread sticks), because sodium can damage the PerfectClean surface.

– Meringues or biscuits with **a high egg-white content**, because they are more likely to stick.

Downloaded from www.Manualslib.com manuals search engine

Universal tray

When baking cakes with **fresh fruit toppings** and **tall sponge cakes** place the tin in the universal tray to catch any spillages and keep the oven cleaner.

Retangular tins

Place cakes in rectangular tins with the longer side across the width of the oven for optimum heat distribution and even results.

Shelf levels

The shelf levels are counted from the bottom of the oven upwards (1 = lowest, 4 = highest).

	Trays	Shelf levels *
	1	1
	2	1 and 3
	3	1, 2 and 4 **
	1	1 or 2
	1	1 or 2

* Always use the rack on shelf level 1 for cakes in tins.

** When baking moist cakes, bread etc do use more than two trays at the same time.

Frozen food

When baking frozen products such as **cakes, pizza and baguettes**, use the lowest temperature quoted on the manufacturer's packaging.
Place them on baking parchment on the rack itself or in the pizza pan (see "Extra accessories"). Placing them on the universal tray can cause the metal to distort. This distortion would increase with subsequent use.

Small items of frozen food such as **oven chips or potato croquettes** can be cooked on the universal tray. Place them on baking parchment and select the lowest temperature quoted on the manufacturer's packaging. Turn several times during cooking.

Downloaded from www.Manualslib.com manuals search engine

Baking chart

Fan plus

Cakes / biscuits	Temperature in °C	Recommended shelf level	Duration [1] in min.
Creamed mixture			
Sponge cake	150 – 170	1	60 – 70
Ring cake	150 – 170	1	65 – 80
Foam cake (tray)	150 – 170	1	25 – 40
Marble, nut cake (tin)	150 – 170	1	60 – 80
Fresh fruit cake, with filling (tray)	150 – 170	1	45 – 50
Fresh fruit cake (tray)	150 – 170	1	35 – 45
Fresh fruit cake (tin)	150 – 170	1	55 – 65
Flan base [3]	150 – 170	1	25 – 30
Biscuits [3] (tray)	150 – 170	1, 3 [4]	20 – 25
Sponge mix [3]			
Sponge cake (3 to 6 eggs) [3]	160 – 180	1	25 – 35
Sponge cake (2 eggs) [3]	160 – 180	1	20 – 25
Swiss roll [2]	160 – 180	1	20 – 25
Rubbed in mixture			
Tart / flan base	150 – 170	1	20 – 25
Streusel cake	150 – 170	1	45 – 55
Biscuits [3]	150 – 170	1, 3 [4]	15 – 25
Cheesecake	150 – 170	1	70 – 90
Apple pie	150 – 170	1	50 – 70
Apricot tart with topping	150 – 170	1	55 – 75
Swiss apple pie [2]	190 – 210	1	25 – 35
Yeast mixtures and quark dough			
To prove dough	50	Oven floor [5]	15 – 30
Guglhupf	150 – 170	1	50 – 60
Streusel cake	150 – 170	1	35 – 45
Fresh fruit cake (tray)	160 – 180	1	40 – 50
White bread	160 – 180	1	40 – 50
Wholegrain bread [2]	170 – 190	1	50 – 60
Pizza (tray) [3]	170 – 190	1	35 – 45
Onion tart	170 – 190	1	35 – 45
Apple turnovers	150 – 170	1, 3 [4]	25 – 30
Choux pastry [3], Eclairs	160 – 180	1, 3 [4]	30 – 40
Flaky pastry	170 – 190	1, 3 [4]	20 – 25
Meringues, Macaroons	120 – 140	1, 3 [4]	25 – 50

1) Unless otherwise stated, the times given are for an oven which has not been pre-heated. With a pre-heated oven, shorten times by up to 10 minutes.
2) Pre-heat the oven.
3) Do not use Rapid heat-up during the heating-up phase.
4) Take baking trays out of the oven at different times if the food is sufficiently browned before the specified time has elapsed.
5) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.

The information given in this chart is intended only as a guide.

Downloaded from www.Manualslib.com manuals search engine

Conventional heat [1)]

Cakes / biscuits	Temperature in °C	Recommended shelf level	Duration [2)] in min.
Creamed mixture			
Sponge cake	150 – 170	1	60 – 70
Ring cake	170 – 190	1	65 – 80
Foam cake (tray)	170 – 190	2	25 – 40
Marble, nut cake (tin)	150 – 170	1	60 – 80
Fresh fruit cake, with filling (tray)	170 – 190	2	45 – 50
Fresh fruit cake (tray)	170 – 190	2	35 – 45
Fresh fruit cake (tin)	160 – 180	1	55 – 65
Flan base [3)]	170 – 190	1	20 – 25
Biscuits [3)] (tray)	170 – 190	2	12 – 20
Sponge mix [3)]			
Sponge cake (3 to 6 eggs) [3)]	170 – 190	1	20 – 35
Sponge cake (2 eggs) [3)]	170 – 190	1	15 – 20
Swiss roll [3)]	180 – 200	2	12 – 16
Rubbed in mixture			
Tart / flan base	170 – 190	2	15 – 20
Streusel cake	170 – 190	2	45 – 55
Biscuits [3)] (tray)	170 – 190	2	10 – 20
Cheesecake	170 – 190	1	70 – 90
Apple pie	170 – 190	1	45 – 65
Apricot tart, with filling	170 – 190	1	55 – 75
Swiss apple pie	220 – 240	1	25 – 35
Yeast mixtures and quark dough			
To prove dough	50	Oven floor [4)]	15 – 30
Guglhupf	160 – 180	1	50 – 60
Streusel cake	170 – 190	2	35 – 45
Fresh fruit cake (tray)	180 – 200	2	40 – 50
White bread	180 – 200	1	40 – 50
Wholegrain bread	190 – 210	2	50 – 60
Pizza (tray) [3)]	190 – 210	1	30 – 40
Onion tart	180 – 200	1	25 – 35
Apple turnovers	160 – 180	2	25 – 30
Choux pastry [3)], Eclairs	180 – 200	2	25 – 35
Puff pastry	190 – 210	2	15 – 25
Meringues, Macaroons	120 – 140	2	25 – 50

1) Pre-heat the oven.
2) Unless otherwise stated, the times given are for an oven which has not been pre-heated. With a pre-heated oven, shorten times by up to 10 minutes.
3) Do not use Rapid heat-up during the heating-up phase.
4) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.

The information given in this chart is intended only as a guide.

Downloaded from www.Manualslib.com manuals search engine

Baking chart

Intensive bake

Particularly suitable for

– dishes that require a moist topping and crisp base like pizza and quiche lorraine.
– cakes with filling where the base has not been pre-baked.

Cakes / biscuits	Temperature in °C	Recommended shelf level	Duration[1)] in min.
Creamed mixture			
Fresh fruit cake, with filling (tray)	150 – 170	1	30 – 35
Rubbed in mixture			
Cheesecake	150 – 170	1	65 – 75
Apple pie	150 – 170	1	50 – 60
Apricot tart, with filling	150 – 170	1	50 – 60
Swiss apple pie	190 – 210	1	25 – 30
Yeast mixtures and quark dough			
Pizza (tray) [2)]	170 – 190	1	40 – 50
Onion tart	170 – 190	1	25 – 35

1) Unless otherwise stated, the times given are for an oven which has not been pre-heated. With a pre-heated oven, shorten times by up to 10 minutes.
2) Do not use Rapid heat-up during the heating-up phase.

The information given in this chart is intended only as a guide.

Downloaded from www.Manualslib.com manuals search engine

Recommendations	Notes
Function Fan plus	You can also use "Conventional ".
Containers Any heat-proof containers can be used: the Miele Gourmet oven dish, roasting pans with a lid, made from earthenware, cast iron, ovenproof china or glass, roasting bags, the rack in the universal tray.	We recommend roasting in a covered pot, as – this ensures that sufficient stock remains for making gravy. – the oven stays cleaner than with open roasting.
Shelf level 1st shelf level from the bottom	When using Conventional for poultry up to 1 kg, beef/fillet, and fish use shelf level 2.
Pre-heating Generally not required	Place the pot on the rack in a cold oven. Pre-heating is only required when roasting beef/fillet.
Temperature Please refer to the roasting chart.	– Do not select a higher temperature than that suggested. The meat will become brown, but will not be cooked properly. – With Fan plus, a temperature of 20 °C less than for Conventional is sufficient. – For cuts which weigh 3 kg or more, select a temperature approx. 10 °C lower than that given in the roasting chart. Roasting will take longer at the lower temperature, but will be more even. – For **roasting directly on the rack**, select a temperature that is about 20°C lower than for roasting in a covered pot.
Roasting time Please refer to the roasting chart	To calculate the roasting time: The traditional British method is to allow 15 to 20 minutes per lb/454 grammes, according to type of meat, plus approx. 20 minutes, adjusting the length of time as roasting proceeds to obtain the required result.

Downloaded from www.Manualslib.com manuals search engine

Roasting tips

Useful tips

Browning

Browning only occurs towards the end of the roasting time. Remove the lid about halfway through the roasting time if a more intensive browning result is desired.

Standing time

At the end of the programme, take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This helps retain juices when the meat is carved.

Roasting poultry

For a crisp finish, baste the poultry ten minutes before the end of cooking time with slightly salted water.

Frozen meat

Do not roast deep frozen meat. Meat should be thoroughly defrosted before roasting.

Downloaded from www.Manualslib.com manuals search engine

Roasting chart

Food	Recommended shelf level	Fan plus		Conventional 1)2)	
		Temperature in °C 3)	Time in min. 4)	Temperature in °C 3)	Time in min. 4)
Roast beef, approx. 1 kg	1	170 – 190	100 – 120	190 – 210	100 – 120
Beef fillet, approx. 1 kg	1	190 – 210	45 – 55	200 – 220	45 – 55
Venison, approx. 1 kg	1 5)	180 – 200	90 – 120	190 – 210	90 – 120
Pork joint, approx. 1 kg	1	170 – 190	100 – 120	200 – 220	100 – 120
Pork joint, approx. 2 kg	1	150 – 170	160 – 180	180 – 200	120 – 150
Ham joint, approx. 1 kg	1	170 – 190	60 – 70	200 – 220	60 – 70
Meat loaf, approx. 1 kg	1	160 – 180	70 – 80	190 – 210	70 – 80
Veal, approx. 1.5 kg	1 5)	170 – 190	100 – 120	190 – 210	100 – 120
Leg of lamb, approx. 1.5 kg	1	170 – 190	90 – 120	200 – 220	90 – 120
Rack of lamb, approx. 1.5 kg	1	170 – 190	50 – 60	190 – 210	50 – 60
Poultry, 0.8 – 1 kg	1 5)	170 – 190	60 – 70	190 – 210	60 – 70
Poultry, approx. 2 kg	1	170 – 190	90 – 110	190 – 210	90 – 110
Poultry, stuffed, approx. 2 kg	1	170 – 190	110 – 130	190 – 210	110 – 130
Poultry, approx. 4 kg	1	160 – 180	150 – 180	180 – 200	150 – 180
Fish, whole, approx. 1.5 kg	1 5)	160 – 180	35 – 55	190 – 210	35 – 55

1) We recommend Fan plus for roasting, however, Conventional can also be used.
2) Pre-heat the oven.
3) Temperature in a covered pot.
   If open roasting, set the temperatures 20 °C lower.
4) Unless otherwise stated, the times given are calculated on the basis of an oven which has not been pre-heated.
5) Use the 2nd shelf level from the bottom for Conventional .

The information given in this chart is intended only as a guide.

Downloaded from www.Manualslib.com manuals search engine

Grilling tips

⚠ Grill with the oven door closed.
If you grill with the door open, hot air will escape from the oven instead of being cooled by the cooling fan. The controls will get hot. Danger of burning.

Recommendations	Notes
Function Grill ▭: Fan grill ▭:	 For grilling thin cuts and for browning food. For grilling larger items, e.g. rolled meat, poultry.
Containers	Rack and anti-splash tray on the universal tray.
Shelf level from the bottom Please refer to the Grill chart.	For thin cuts use shelf level 3 or 4 For thicker cuts use shelf level 1 or 2
Pre-heating	Pre-heat the grill for at least 5 minutes with the door shut before grilling.
Temperature Please refer to the Grill chart.	– For thin cuts of meat (e. g. chops or steak) maximum (▭) – For grilling larger items, (e. g. rolled meat, poultry) 240 °C – Do not select a higher temperature than that suggested. The meat will become brown, but will not be cooked properly.
Grilling time Please refer to the Grill chart.	– Flat pieces of fish and meat usually take 6 – 8 minutes per side. Thicker pieces take a little longer. – With rolled meats allow approx. 10 minutes per cm diameter. – Most items should be turned half way through cooking.

Downloaded from www.Manualslib.com manuals search engine

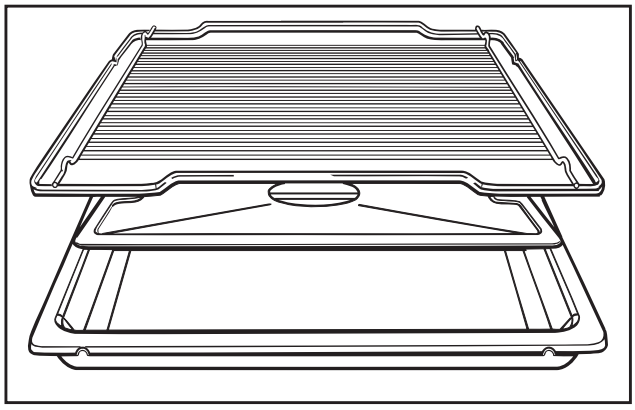
Preparing food for grilling

Clean, wipe dry and season with pepper and herbs. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil if necessary. Do not use other types of fat as they can get too dark, burn and cause smoke.

Clean fish in the normal way. To enhance the taste, add a little salt or squeeze a little lemon juice over the fish.

Grilling on the rack



- Assemble the rack and anti-splash tray on the universal tray as illustrated.
- Place the food on the rack.
- Select the required function and set the temperature.
- Pre-heat the grill for at least 5 minutes with the door shut before grilling.
- Place under the grill and shut the door.
- Most items should be turned half way through cooking.

Useful tips

It is best to grill food of a similar thickness at the same time so that the grilling time for each item does not vary too greatly.

To grill thicker pieces of food more gradually after an initial high temperature, continue grilling at a lower temperature setting or use a lower shelf runner to allow the food to cook through to the centre.

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon:

– If there is very little resistance to the pressure of the spoon, it is still red on the inside ("rare").

– If there is some resistance the inside will be pink ("medium").

– If there is great resistance, it is throughly cooked through ("well done").

Downloaded from www.Manualslib.com manuals search engine

Grill chart

Pre-heat the grill for at least 5 minutes with the door shut before grilling.

Food to be grilled	Recommended shelf level	Grill		Fan grill	
		Temperature setting	Total grilling time in min. [1]	Temperature in °C	Total grilling time in min. [1]
Thin cuts					
Steak	3 or 4[2]	maximum	10 – 16	220	20 – 25
Kebabs	3	240 °C	25 – 30	220	16 – 20
Chicken kebabs	3	240 °C	20 – 25	200	23 – 27
Cutlets/schnitzel	3 or 4[2]	maximum	12 – 18	220	23 – 27
Liver	3 or 4[2]	maximum	8 – 12	220	12 – 15
Burgers	3 or 4[2]	maximum	14 – 20	220	18 – 22
Sausages	3 or 4[2]	maximum	10 – 15	220	9 – 13
Fish fillet	3 or 4[2]	maximum	12 – 16	220	13 – 18
Trout	3 or 4[2]	maximum	16 – 20	220	20 – 25
Toast	3 or 4 [2]	maximum	2 – 4	220	3 – 6
Cheese toast	3 or 4[2]	maximum	7 – 9	220	5 – 8
Tomatoes	3 or 4[2]	maximum	6 – 8	220	8 – 10
Peaches	2	maximum	6 – 8	220	15 – 20
Thicker cuts					
Chicken (approx. 1 kg)	1 [3]	240 °C	50 – 60	190	60 – 65
Rolled meat, ∅ 7 cm, (approx. 1 kg)	1	240 °C	75 – 85	200	100 – 110
Pork (approx. 1 kg)	1	240 °C	100 – 120	200	95 – 100
Sirloin (approx. 1 kg)	1	–	–	250	25 – 35

1) Turn half way through the grilling time.
2) Select the appropriate shelf level for the thickness of the food.
3) Use the 2nd shelf level from the bottom for Fan grill.

The information given in this chart is intended only as a guide.

Downloaded from www.Manualslib.com manuals search engine

The Defrost function uses the fan to circulate air at room temperature.

Please note:

– Where possible remove the packaging and put the food to be defrosted on the universal tray or into a suitable dish.

– When defrosting poultry, put it on the rack over the universal tray to catch the defrosted liquid so that the meat is not lying in this liquid.

⚠ It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands. Danger of salmonella poisoning.

– Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently soft to take herbs and seasoning.

⚠ Do not refreeze food once it has thawed.

Defrosting times

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen. The following chart is for guidance only. It is important to manually check the food to ensure it is thoroughly defrosted.

Chicken, 800 g . . . . . 90-120 min.

Meat, 500 g. . . . . 60-90 min.

Meat, 1,000 g . . . . . 90-120 min.

Sausage, 500 g . . . . . 30-50 min.

Fish, 1000 g . . . . . 60-90 min.

Strawberries, 300 g . . . . . 30-40 min.

Cake, 500 g . . . . . 20-30 min.

Bread, 500 g. . . . . 30-40 min.

Downloaded from www.Manualslib.com manuals search engine

Cooking ready meals

We recommend using Fan plus .

Cook frozen desserts and pizza on baking paper on the rack rather than in the universal tray. Cooking large frozen items on the universal tray can cause the metal to distort. This distortion will increase with each subsequent use. Frozen food such as oven chips or croquette potatoes can, however, be cooked on the universal tray.

Examples of ready-meals

Food	Temperature in °C *	Shelf level from the bottom	Time in min.*	Notes
Potato, pasta or vegetable bake	250	1 or 2	20 – 25	Place in a suitable dish
Lasagne, cannelloni	190	1 or 2	35 – 40	Remove the lid
Filled baguette,Panino	200	1 or 2	12 – 15	Place on baking paper, directly on the rack
Pre-cooked pizza	200	1 or 2	12 – 20	Place on baking paper, directly on the rack
Pre-cooked mini pizza	220	1 or 2	8 – 10	Place on baking paper, directly on the rack
Potato pancakes, Rösti, croquettes	220	1 or 2	12 – 20	Place on baking paper, directly on the rack
Pretzels	220	1 or 2	12 – 15	Place on baking paper, directly on the rack

* Please follow the manufacturer's instructions on the packaging.

Gentle bake

The Gentle bake function is ideal for bakes and gratins which require a crispy finish.

Food	Temp. in °C	Time in min.	Recommended shelf level, from the bottom
Lasagne	200	45 – 60	1
Potato gratin	190	55 – 65	1
Vegetable bake	190	55 – 65	1
Pasta bake	190	40 – 50	1

For other recipes, use the temperature and time settings given for Conventional

Downloaded from www.Manualslib.com manuals search engine

Miele branded cleaning and conditioning products are available from the Miele Spare Parts Department or via the internet on www.miele-shop.com.

⚠ Do not use a steam cleaner to clean the appliance. The steam could reach electrical components and cause a short circuit.

Appliance front

Remove any soiling immediately. If not, it might become impossible to remove and could cause the surface to alter or discolour.

Clean the front using a damp Miele microfibre E-cloth or with a clean sponge and a solution of hot water and washing-up liquid. Wipe dry using a soft cloth.

The external surfaces of this appliance are all susceptible to scratching. Scratches on glass surfaces could even cause a breakage in certain circumstances. Contact with unsuitable cleaning agents can alter or discolour the outer surfaces.

To prevent damage to your appliance when cleaning, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- sharp metal scrapers.

Downloaded from www.Manualslib.com manuals search engine

Accessories

Universal tray

The surface has been treated with **PerfectClean enamel**.

Please refer to the section on "PerfectClean" for information on cleaning and care.

Rack, runners

Use hot water and a little washing up liquid, or a non-scouring stainless steel cleaning agent.

Oven interior

Allow the oven to cool down before cleaning. Danger of burning

The oven interior should be cleaned after each use. If this is not done subsequent soiling from baking and roasting will become worse and make cleaning harder. In extreme cases soiling will be impossible to remove or even cause damage to the surface material.

The **oven interior** is **PerfectClean** enamelled.
Please refer to the section on "PerfectClean" for information on cleaning and care.

The removable **back panel, side panels and roof liner** are coated with a dark grey **catalytic enamel**.
See the cleaning instructions for "Catalytic enamel surfaces".

To make cleaning easier
– remove the oven door,
– dismantle the door,
– take out the runners,
– remove the catalytic enamelled back panel, side panels and roof liner.
– lower the top heating/grill element.

Instructions for doing so are given further on in this section.

Seal and inside of the oven door

Grease desposits on the seal between the inside of the oven door and the oven interior can cause it to become brittle and cracked.

It is best to clean the seal and the inside of the door after each with a Miele E-cloth or a clean sponge and a solution of hot water with a little washing-up liquid. Wipe dry using a soft cloth.

Downloaded from www.Manualslib.com manuals search engine

PerfectClean

Before using for the first time remove any stickers from PerfectClean surfaces.

The **enamelled surfaces** of the oven interior and the universal tray have been treated with a special type of enamelling called **"PerfectClean"**. This surface has very good anti-stick properties and is much easier to keep clean than conventional oven enamel, if cleaned regularly.

Food can be taken off it more easily, and soiling from baking and roasting is easier to remove.

The following notes on cleaning and care should ensure that the anti-stick and easy clean properties of PerfectClean last for many years.

PerfectClean surfaces can be treated as you would treat glass.
Food can be sliced or cut up on the PerfectClean surface in the same way as on a baking tray with conventional enamel.

Allow the oven and any accessories to cool down before cleaning. Danger of burning.

Normal soiling

Clean as soon as possible after each use with a dishcloth, soft sponge or a soft nylon brush, and a solution of hot water and a little washing up liquid. The longer soiling is left, the harder it may become to remove.

Stubborn soiling

Stubborn soiling, e.g. from roasting, may need to be soaked first with a damp sponge to loosen it and if necessary a non-abrasive stainless steel spiral pad or a scraper suitable for glass can be used to remove it.

After cleaning, rinse thoroughly with clean water. The water must run off the surface easily. Any residual cleaning agents will hinder this effect.

Using oven sprays on very stubborn cleaning

Some oven cleaners contain strong alkalines and / or abrasive materials. Because PerfectClean enamel is designed to be easily cleaned, the use of these cleaners is not recommended. However, if you still cannot get the surface clean, an oven cleaner can be used, but for a couple of minutes only. Do not attempt to use on a hot oven or accessories. Allow the PerfectClean surfaces to cool down to room temperature before applying an oven spray.

Downloaded from www.Manualslib.com manuals search engine

Remove the catalytic back panel, side panels and roof liner before using oven spray. The chemicals used in oven sprays will damage catalytic enamel, rendering it ineffective.

Apply a spray oven cleaner to the soiled areas. Leave to take effect for **a couple of minutes only!**

If necessary use a soft sponge, soft nylon brush or a scraper suitable for glass surfaces to loosen the soiling.

Repeat the process if necessary.

After cleaning, rinse thoroughly with clean water and then dry thoroughly.

Important

For optimum performance of PerfectClean enamel it is important to clean the oven and accessories after each use.

The surfaces will become harder to clean and the anti-stick properties will deteriorate if soiling is not removed after each use and allowed to build up. In extreme cases cleaning may become impossible.

The following cause lasting damage to the surface structure and reduce the anti-stick effect and must not be used on PerfectClean surfaces:

- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- cleaning agents for ceramic hobs,
- wire wool or metal scourers,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- oven spray must not be used in a hot oven or left on for too long,
- PerfectClean enamelled items must not be washed in a dishwasher.

Note:

- Soiling such as spilt juices and cake mixtures are best removed whilst the oven or tray is still warm. Exercise caution, make sure the oven is not hot - danger of burning.
- Spilt fruit juices may cause lasting discolouration to the surfaces and roasting can cause matt areas to appear. Clean these following the instructions given above and do not use force to remove them. This discolouration is permanent but will not affect the efficiency of the enamel.
- When baking items with a high salt content (e.g. continental pretzels) place them on baking parchment in the universal tray. Sodium deposits can cause lasting discolouration to PerfectClean surfaces.

Downloaded from www.Manualslib.com manuals search engine

Catalytic enamel surfaces

The **back panel, roof liner** and **side panels** are coated with dark grey catalytic enamel.
Soiling from oil and fat is burnt off these surfaces when very high temperatures are used in the oven. The higher the temperature, the more effective the process.

The catalytic coating becomes ineffective through using
– abrasive cleaning agents,
– hard brushes or abrasive sponges,
– oven sprays.
Remove the catalytic back panel, side panels and roof liner from the oven before cleaning the PerfectClean oven surfaces with oven spray.

Note that deposits of **spices, syrups and similar substances** are not removed from the catalytic coating by this process. These should be removed by hand whilst still fresh, using a mild solution of hot water and washing up liquid applied with a soft sponge or brush. Remove the panels from the oven to do this.

Soiling caused by **oil and grease splashes** are removed from catalytic coated surfaces when the oven is heated to a high temperature. To do this:

- Take all accessories out of the oven.
- Wipe large deposits of soiling from the oven interior and the inside of the door before starting the cleaning process to avoid them baking onto PerfectClean surfaces and becoming impossible to remove.
- Select Fan plus .
- Set the highest temperature setting.
- Run the oven for approx. 1 hour. The length of time will depend on the level of soiling.

On models with a clock/timer, you can set this procedure to finish automatically; see the appropriate section.

Any remaining soiling will gradually disappear with each subsequent use of the oven at high temperatures.

If the catalytic coated panels are very heavily soiled with oil and grease, a film will develop on the oven surface during the cleaning process which can be wiped off with warm water and a little washing up liquid once cool.

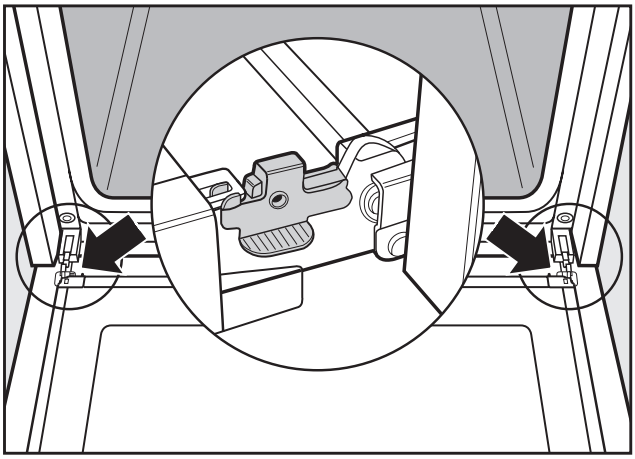
- Finally, clean the PerfectClean surfaces, the seal and the inside of the door.

Should the catalytic coating on the back panel, roof liner or side panels become ineffective through improper use or heavy soiling, a replacement can be obtained from your Miele dealer or the Miele Customer Contact Centre.

Downloaded from www.Manualslib.com manuals search engine

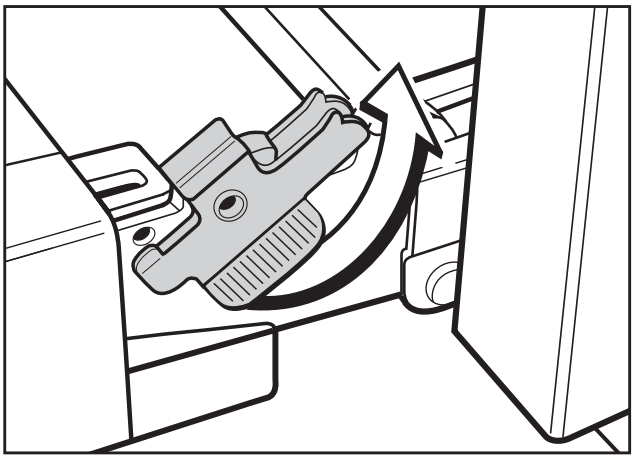
To remove the oven door

The oven door is connected to the oven by hinges.



Before removing the door, the locking clamps on both hinges have to be released.

- Open the door fully.



- To release the locking clamps on the hinges turn them upwards as far as they will go until they are at an angle. See illustration.
- Then lift the door upwards as far as it will go.

Do not attempt to take the door off the hinge guides when it is in a horizontal position. The guides will close, and damage the appliance. Danger of injury.

- Hold the door securely at both sides and lift upwards off the hinge guides.

Do not lift the door off by the handle. The handle could break and damage the glass.

Make sure that you lift the door off equally on both sides.

Downloaded from www.Manualslib.com manuals search engine

To dismantle the oven door

The oven door has seals on all sides to protect it.

If, however, condensate has worked its way in between the glass panes, the door can be dismantled in order to clean in between the panes.

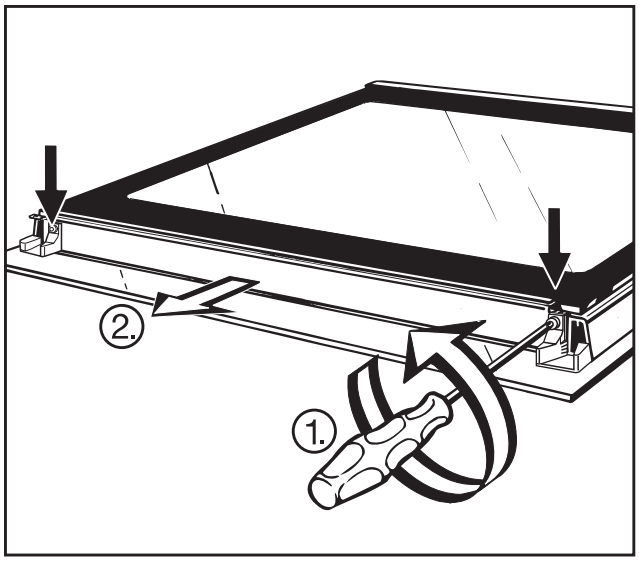
Do not use scouring agents, hard sponges or brushes or sharp metal tools to clean glass as these can scratch the surface. Scratches could cause the glass to break.

Do not use an oven spray. This will damage the surface of the aluminium surrounds.

Ensure that the glass panes are inserted the correct way round after cleaning as each side of the pane has a different coating. Those facing the oven interior reflect the heat.

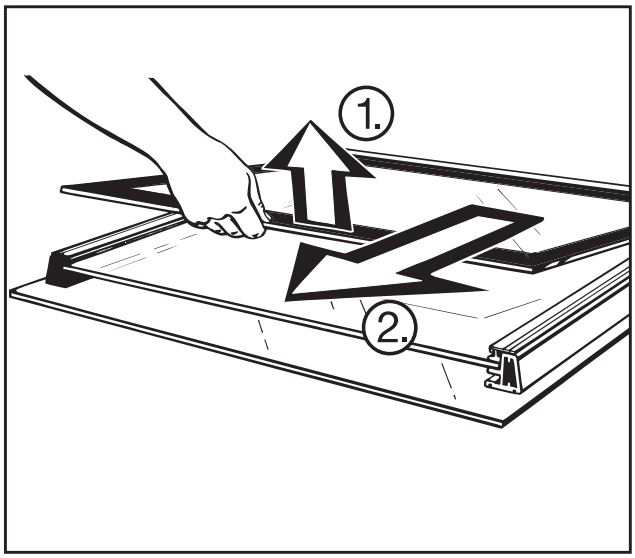
Always remove the oven door before dismantling it.

- Place the door on a protective surface (e.g. on a table cloth) to prevent it getting scratched. The door handle should line up with the edge of the table. Make sure the glass lies flat and does not get broken during cleaning.

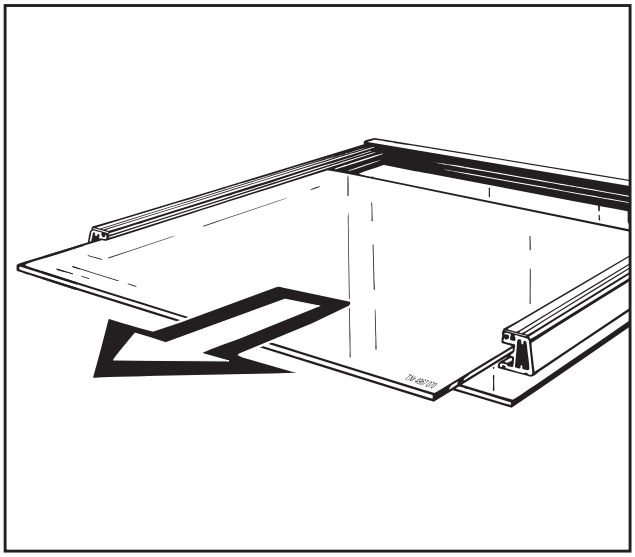


- Unscrew the Torx screws, and remove the guides, trim and seal.

Downloaded from www.Manualslib.com manuals search engine



■ **Gently** lift the inner pane up and out.

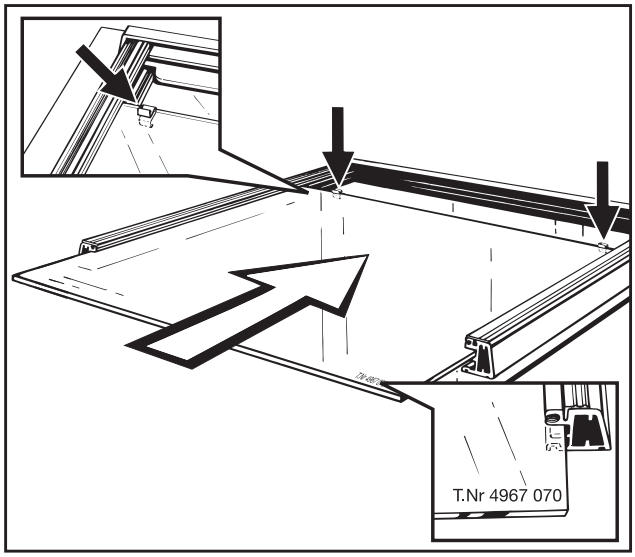


■ Pull the pane forwards to remove.

Take care when doing this to prevent loosening the sealing strips which are fixed to the top end of the pane on the right and left near the guides. These sealing strips prevent the pane slipping when it is in its frame.

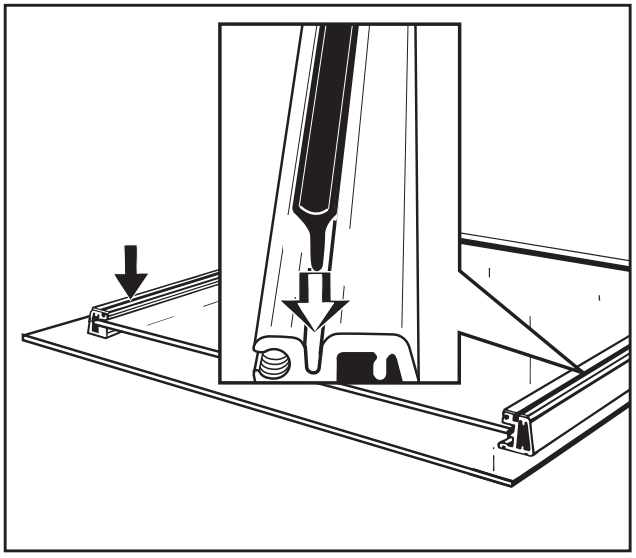
■ Clean the glass panes and other parts with a Miele E-cloth or a clean sponge and a solution of hot water with a little washing-up liquid. Wipe dry using a soft cloth.

Then put the door back together again:

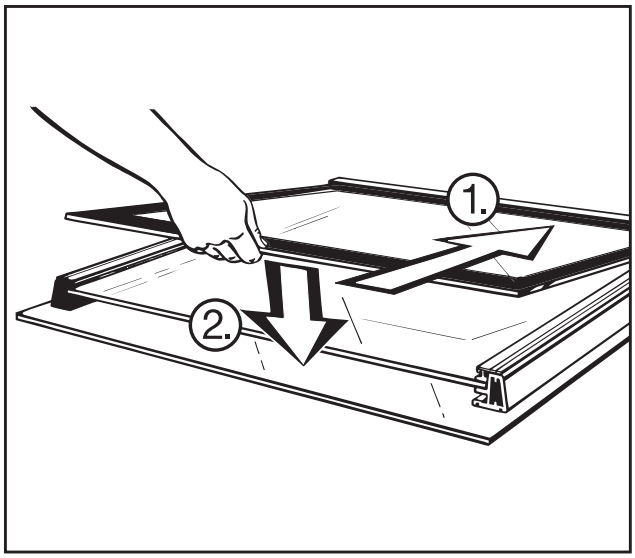


■ Push the middle pane into the frame almost to the end. The material (M-) number printed on the pane must be legible in the bottom right hand corner (see illustration). Fit the sealing strip into position, then push the pane in as far as it will go.

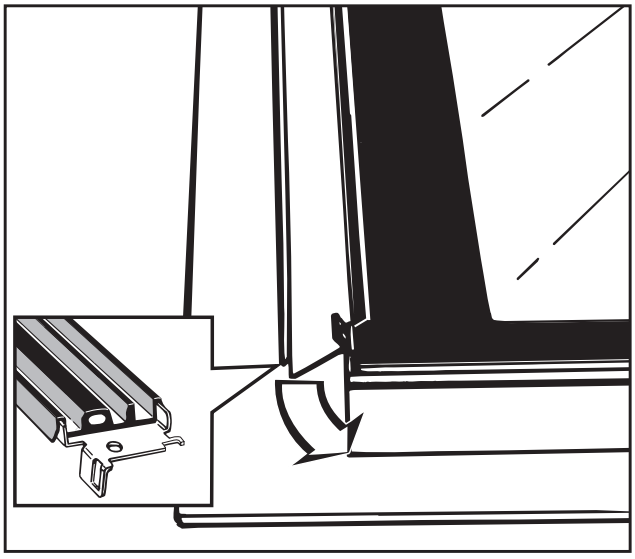
Downloaded from www.Manualslib.com manuals search engine



■ Fit the side seals for the inner pane in the grooves provided.

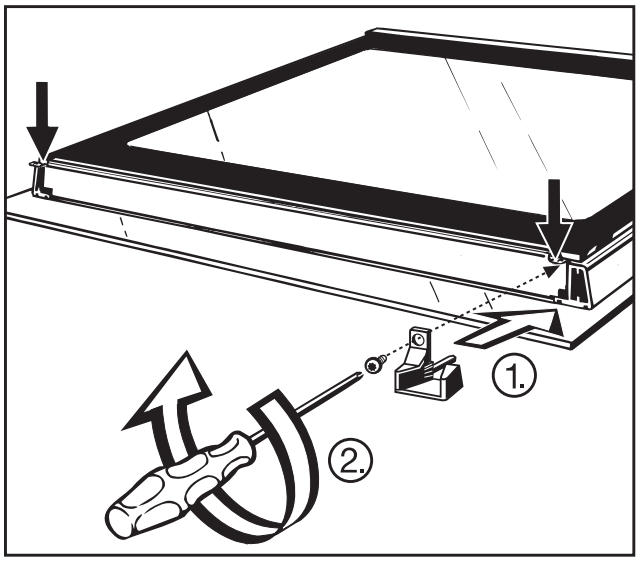


■ Insert the inner pane with the printed taxt facing downwards.
Be careful that the side seals do not slip and that the pane is pushed in as far as possible.



■ Fit the trim with the seal in front of the glass panes.

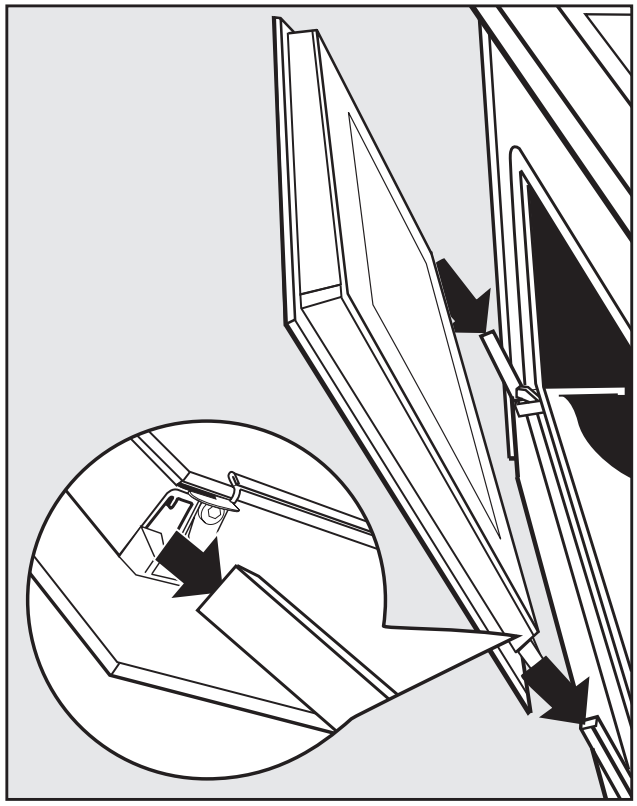
Make sure that the seal is sitting correctly to prevent any steam penetrating inside the door.



■ Put the guides back in position, then tighten the screws in the trim.

Downloaded from www.Manualslib.com manuals search engine

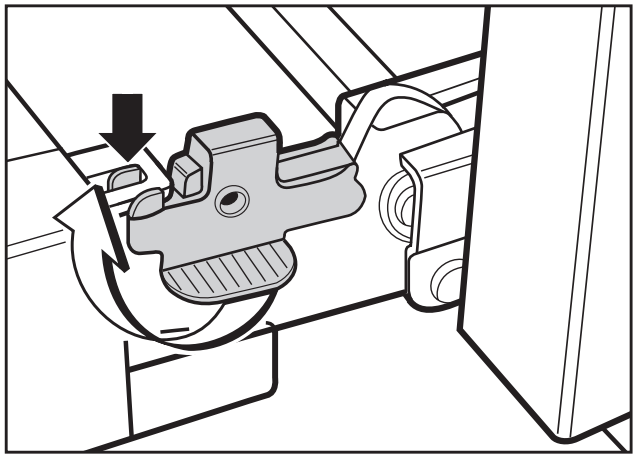
To refit the door



■ Hold the door securely at both sides and carefully fit it back onto the hinge guides.

Make sure that the door goes back on straight.

■ Open the door fully.



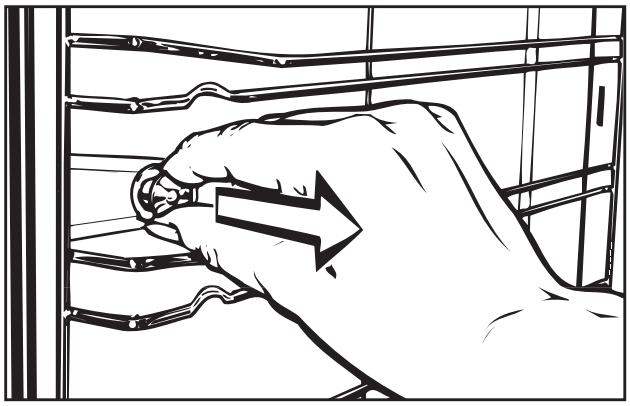
■ Flip both locking clamps back up as far as they will go into a horizontal position.
Make sure that the notches on the locking clamps hook into the slots on the door as illustrated.

It is essential that the locking clamps lock securely when the door is re-fitted after cleaning. Otherwise the hinges could work loose, resulting in damage to the door.

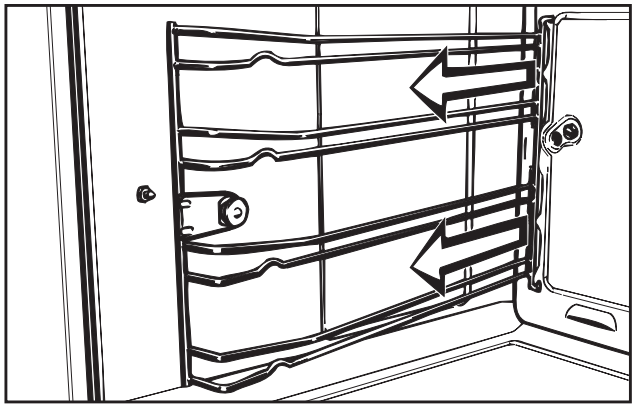
Downloaded from www.Manualslib.com manuals search engine

To remove the runners

Make sure the oven heating elements are switched off and cool. Danger of burning.



■ Pull on the fixing knob to release it.



■ Remove the runners.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

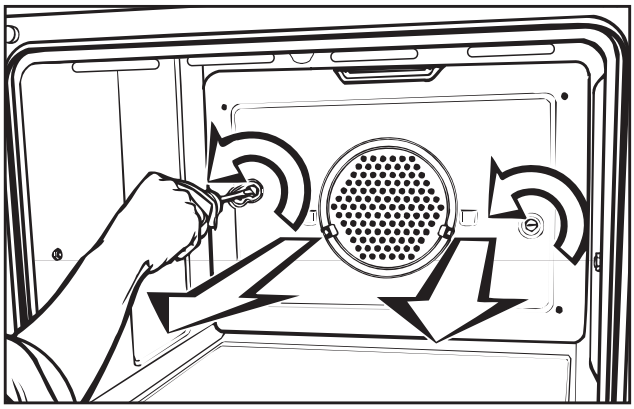
To remove the catalytic enamelled back panel, side panels and roof liner

Make sure the oven heating elements are switched off and cool. Danger of burning.

See "Cleaning and care" for information on cleaning.

Back panel

■ Remove the runners.



■ Remove the screws in the back panel and take it out.

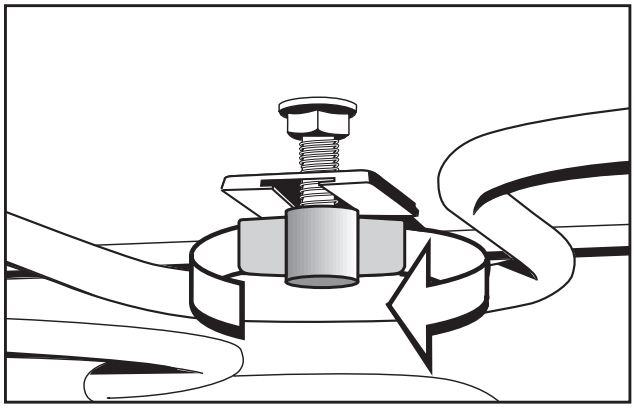
The oven must not be used without the back panel fitted.
This could cause considerable injury.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

Downloaded from www.Manualslib.com manuals search engine

Roof liner

- Remove the runners.



- Unscrew the wing nut.

Lower the top heating element. Do not use force to pull it down as this can cause the element to break.

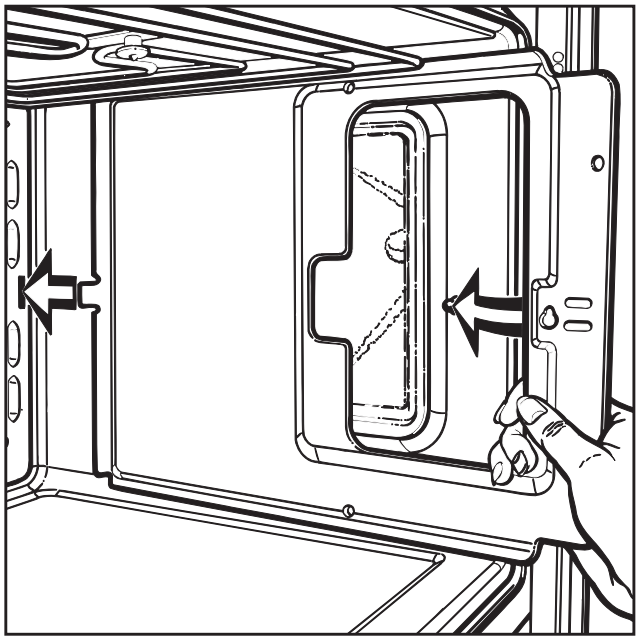
- Take out the roof liner.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

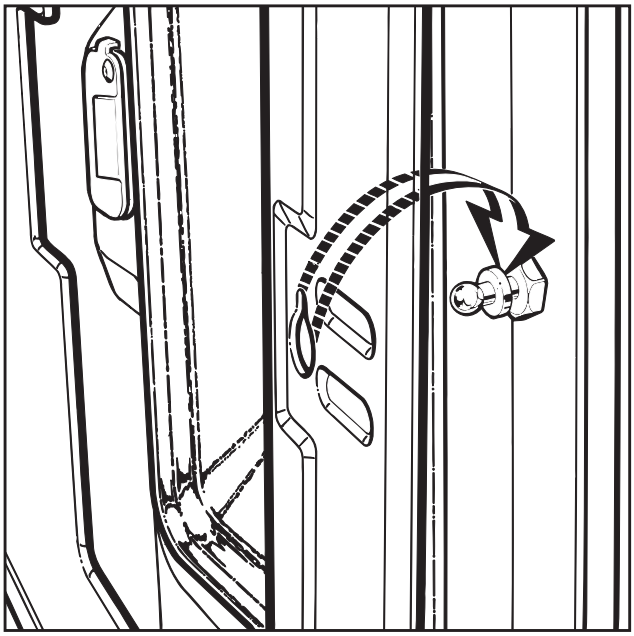
Side panels

- Remove the runners.
- Lift the side panels up slightly before removing them.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.



- Ease the back lug into the opening in the rear wall panel.

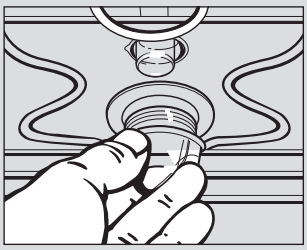


- Lift the front locating hole on to the guide pin behind the collar.
- Replace the runners.

Downloaded from www.Manualslib.com manuals search engine

With the aid of the following guide, minor problems can be easily corrected without contacting the Miele Contact Centre.

⚠ Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations.
Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.
Ensure current is not supplied until after maintenance or repair work has been carried out.

Problem	Possible cause and remedy
The oven does not heat up.	– Check that the function selector **and** the temperature selector have been set at the function and temperature required. – Check whether the mains fuse has tripped. If it has, contact a qualified electrician or the Miele Customer Contact Centre.
The heating works but not the oven lighting. 	The lamp needs changing. ■ Disconnect the appliance from the electricity supply. Switch off and unplug at the socket, or disconnect the mains fuse, or switch off at the isolator as appropriate. ■ Unscrew the lamp cover and the seal. ■ Change the lamp. When purchasing a new lamp, take the old one with you to make sure you obtain the correct replacement (230 V, 25 W, E 14, heat resistant to 300 °C). ■ Screw the lamp cover and the seal back on again.
A noise can be heard after a cooking process.	This is not a fault. The cooling fan continues to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or on the oven housing unit. When the temperature has fallen sufficiently, the fan switches off automatically. The temperature will fall faster with the oven door open.

Downloaded from www.Manualslib.com manuals search engine

Problem solving guide

Problem	Possible cause and remedy
Cakes and biscuits are not cooked properly after following the times given in the chart.	– Check that the correct temperature has been set. – Check whether there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would need longer to cook.
Browning is uneven.	There will always be a slight unevenness. If browning is very uneven, check with **Fan plus**: – whether the temperature was set too high, – whether the correct shelf level was used. with **Conventional**: – the colour and material of the baking tins being used. Light coloured, shiny, or thin walled tins are less suitable. – whether the correct shelf level was used.
There are spots like rust on the catalytic surfaces.	When roasting on the rack, the circulating air sometimes picks up spices, which are then deposited on the oven interior walls. These residues are not removed by catalytic cleaning, and should be removed while fresh with a mild solution of hot water and washing up liquid applied with a soft brush.
"0:00" is flashing in the display.	All pre-set tmes have been lost because of a power cut. The buzzer will also have been reset to the default tone. Reset the time and the buzzer tone.

Downloaded from www.Manualslib.com manuals search engine

In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact

– your Miele Dealer

or

– the Miele Customer Contact Centre (see back cover for address).

Please note that telephone calls may be monitored and recorded to improve our service.

When contacting the Customer Contact Centre, please quote the model and serial number of your appliance.

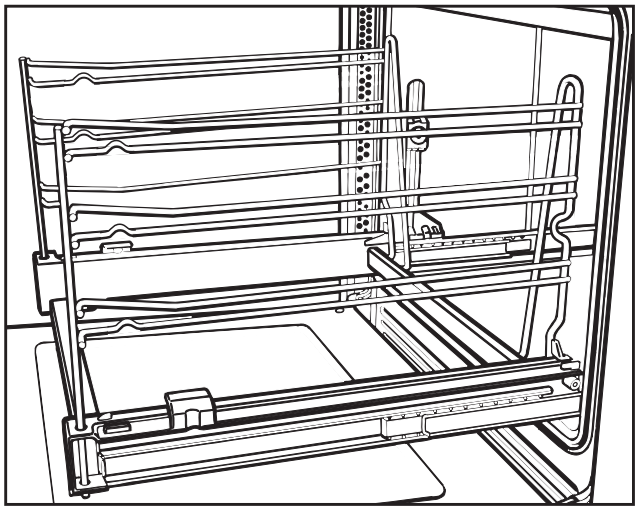
These are shown on the data plate, visible below the oven interior, with the door fully open.

Downloaded from www.Manualslib.com manuals search engine

Optional accessories

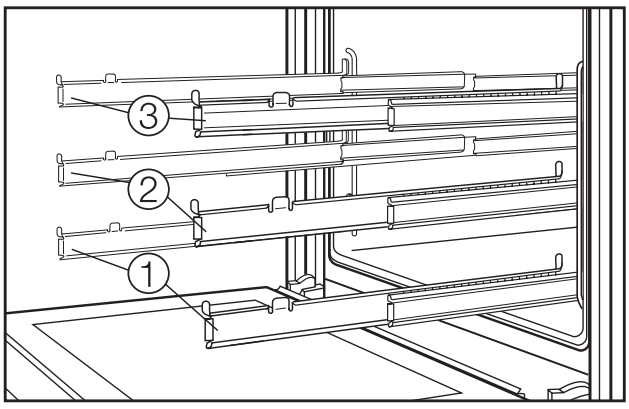
The following accessories may come as standard with some models. They are also available to order at extra cost via the internet on www.miele-shop.com, your Miele Dealer or the Miele Customer Contact Centre (see back page for contact details).

Telescopic baking carriage



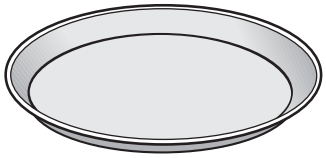
The telescopic baking carriage has four shelf levels and can be drawn right out of the oven, giving a good overview of cooking in progress.

Telescopic runners



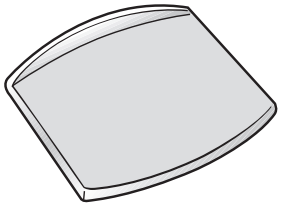
The telescopic runners provide three shelf levels.
Each shelf level can be drawn right out of the oven individually to give a good overview of cooking in progress.

Pizza pan



This circular pan is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for deep frozen cakes and pizzas.

Baking stone



The baking stone is ideal for items which need a well baked base such as pizza, quiche, bread, bread rolls and savoury snacks.

The baking stone is made from heat retaining fire brick and is glazed.
Place it directly on the rack.

A paddle made of untreated wood is supplied with it for placing food on the baking stone and taking it off.

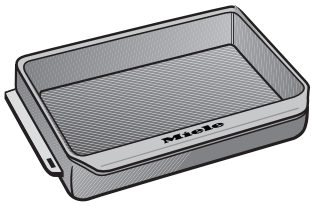
Downloaded from www.Manualslib.com manuals search engine

Gourmet oven dish

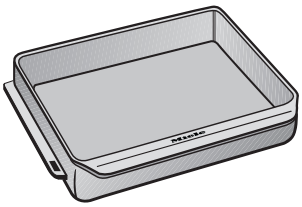
The gourmet oven dish can be placed in the oven directly on the runners. It has non-tip safety notches like the universal tray to prevent it being pulled out too far.

It is available in two sizes:

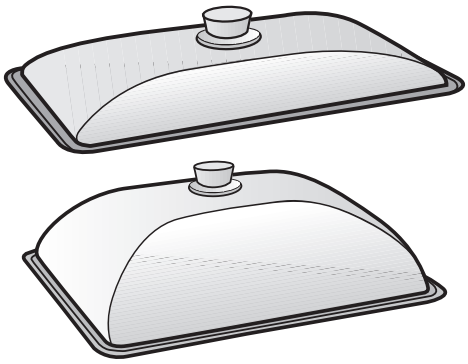
– HUB 61-22 , 8-10 servings
approx. dimensions
W xD X H: 38 x 22 x 8 cm



– HUB 61-35 , 16-20 servings
approx. dimensions
W xD X H: 38 x 35 x 8 cm

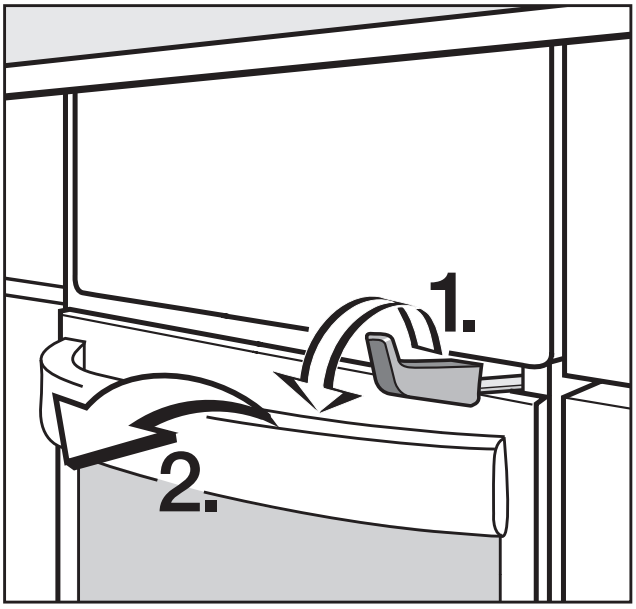


Gourmet oven dish lid



A lid is available separately.

Child safety lock



The lock is fitted beneath the control panel to prevent the door from being opened. The door can only then be opened by pressing the lever.

Miele E-cloth (UK only)

Removes grease and stains and leaves no smearing. Suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

Oven cleaner

Suitable for removing stubborn soiling. It is not necessary to pre-heat the oven beforehand.

Downloaded from www.Manualslib.com manuals search engine

All electrical work should be undertaken by a suitably qualified and competent person in strict accordance with current national and local safety regulations (BS 7671 in the UK).
Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.
Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The **voltage and connected load** are given on the data plate, visible below the oven interior, with the door open. Ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting Miele.

Connection of this appliance should be made via a fused connection unit or a suitable isolator, which complies with national and local safety regulations, and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a residual current device (RCD). Please contact a qualified electrician for advice.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays acc. to EN 60 335).

Important U.K.

The appliance is supplied for connection to a 230-240 V, 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

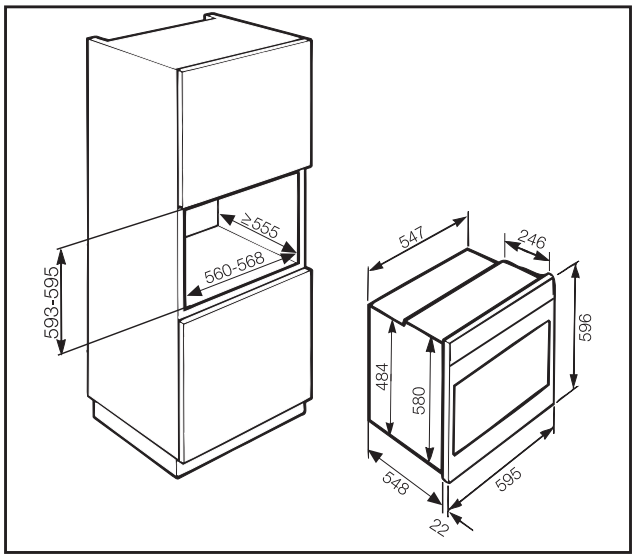
WARNING
THIS APPLIANCE MUST BE EARTHED

When replacing the cable supplied with another cable or changing the connection, only cable type H 05 VV-F or H 05 RR-F with a suitable cross-sectional area (CSA) may be used (available from the Miele Customer Contact Centre).

Downloaded from www.Manualslib.com manuals search engine

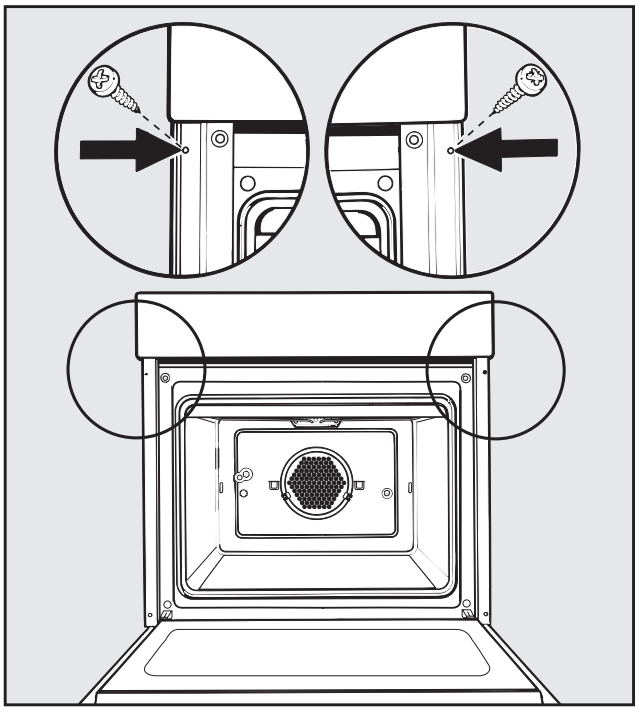
⚠ The appliance must not be operated until it has been correctly installed in its housing unit. Otherwise it poses an electric shock hazard.

Important. Do not fit insulation material inside the housing unit. This would hinder the intake of air to the appliance.



Turn off the mains electricity supply to the isolator.

- Connect the mains cable from the oven to the isolator.
- Push the appliance into the oven housing unit and align it.



- Open the oven door and using two screws secure it to the side walls of the housing unit through the holes in the oven trim.
- Reconnect the power supply to the isolater switch.

Downloaded from www.Manualslib.com manuals search engine

Downloaded from www.Manualslib.com manuals search engine

Downloaded from www.Manualslib.com manuals search engine

United Kingdom:
Miele Co. Ltd.
Fairacres, Marcham Road
Abingdon, Oxon, OX14 1TW
Tel: (01235) 554455
Fax: (01235) 554477
Customer Contact Centre Tel: (08707) 554466
E-mail: info@miele.co.uk
Internet: www.miele.co.uk

Australia:
Miele Australia Pty. Ltd.
A.C.N. 005635398
1 Gilbert Park Drive, Knoxfield, VIC 3180
Tel: (03) 9764 7130
Fax: (03) 9764 7149
Internet: www.miele.com.au

China
Miele Shanghai Rep. Office
Room 4105 - 6, 41st Floor
Plaza 66, 1266 Nan-Jing Road/ West
Shanghai 200040
Tel: +86 21 6288 4200
Fax: +86 21 6288 4100
E-mail: mieleshanghai@cn.miele.com
Internet: www.miele.cn

Hong Kong:
Miele (Hong Kong) Limited
AIA Plaza, 24th Floor
18 Hysan Avenue
Causeway Bay
Tel: +852- 2610-1331
Fax: +852-2610-1013
E-mail: mielehk@miele.com.hk
Internet: www.miele.hk

Ireland:
Miele Ireland Ltd.
Broomhill Road, Tallaght, Dublin 24
Tel: (01) 461 0710
Fax: (01) 461 07 97
E-Mail: info@miele.ie
Internet: www.miele.ie

New Zealand
Miele New Zealand Limited
Unit L, 10-20 Sylvia Park Road
Mt. Wellington, 1060, Auckland, NZ
Tel: (09) 573 1269
Fax: (09) 573 1268
Internet: www.miele.co.nz

South Africa:
Miele (Pty) Ltd
63 Peter Place, Bryanston 2194
P.O. Box 69434, Bryanston 2021
Tel: +27 (0) 11 548-1900
Fax: +27 (0) 11 548-1935
E-mail: info@miele.co.za
Internet: www.miele.co.za

Singapore:
Miele Southeast Asia
Miele Pte. Ltd.
163 Penang Road
04 - 02/03 Winsland House II
Singapore 238463
Tel: +65 6735 1191
Fax: +65 6735 1161
E-Mail: infosea@miele.com.sg
Internet: www.miele.sg

United Arab Emirates
Miele Appliances Ltd.
P.O. Box 11 47 82
Gold & Diamond Park
Sheikh Zayed Road
Building 6 / Offices Nos. 6-214 to 6-220
Dubai
Tel: +971-4-341 84 44
Fax: +971-4-341 88 52
E-Mail: info@miele.ae
Internet: www.miele.ae

Alteration rights reserved / 22 / 0408

M.-Nr. 07 210 720 / 00

(H 4112 B; H 4212 B)

CE

Downloaded from www.Manualslib.com manuals search engine